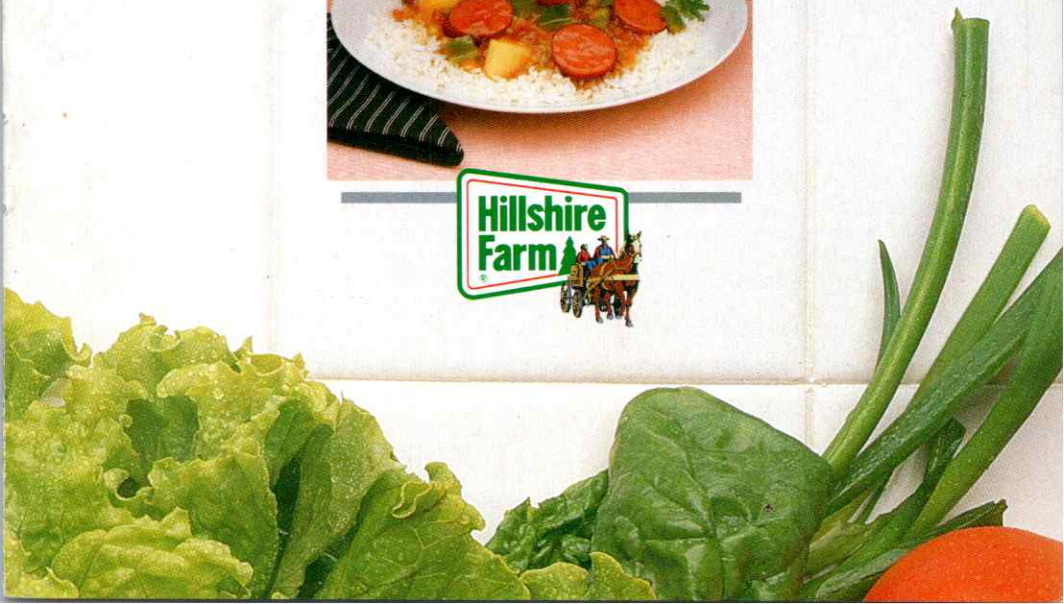
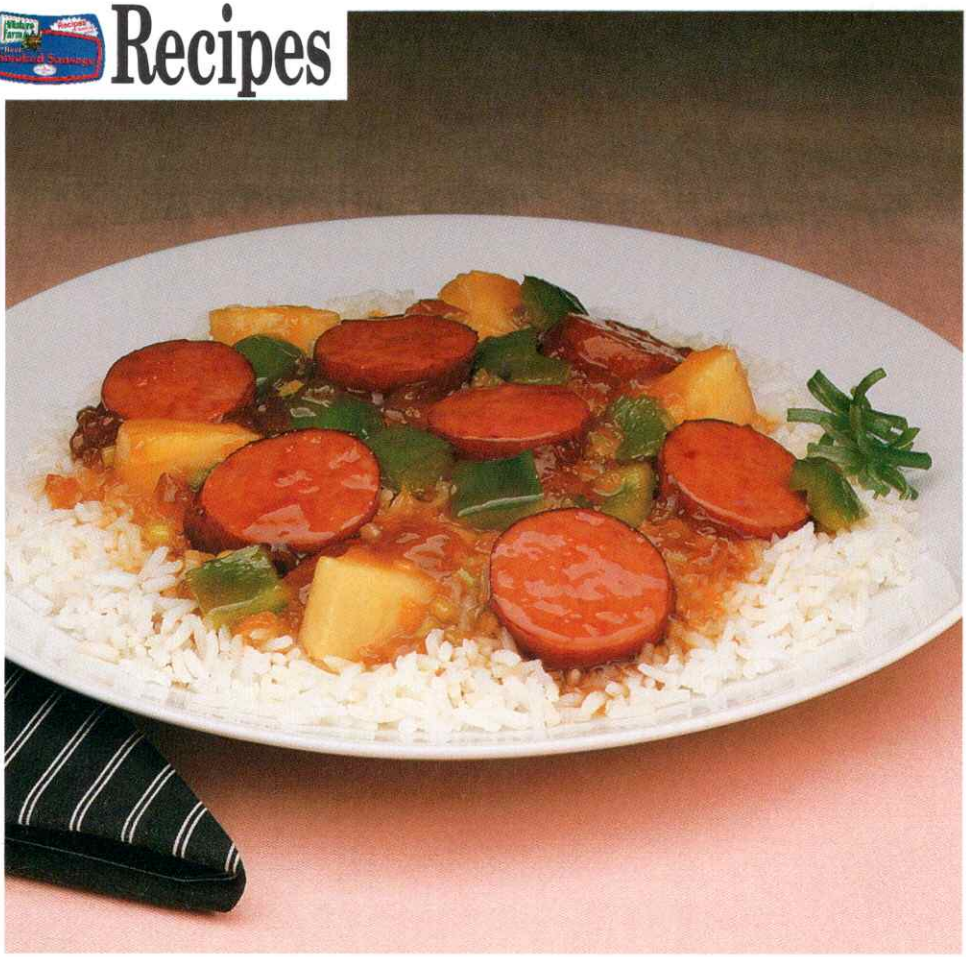
Hillshire Farm's

COOK BOOK

Hillshire Farm®



Recipes



SAUSAGE ORIENTAL

Makes 6 servings

1 green pepper, chunked
1 medium onion, chopped
3 small tomatoes, cut into sixths
1 lb Hillshire Farm Beef Smoked Sausage, cut into ½-inch pieces
1 Tb butter or margarine*
1 Tb cornstarch
½ tsp ground ginger
1 Tb vinegar
1 Tb soy sauce
½ cup apricot preserves
2 cups drained pineapple chunks
chow mein noodles or rice

Sauté green pepper, onion, tomato, and sausage in butter for 5 minutes. Combine cornstarch, ginger, vinegar, soy sauce, and preserves. Stir into sausage mixture. Cook over low heat until sauce thickens. Mix in pineapple chunks and heat. Serve with chow mein noodles or rice.

MICROWAVE: (*Omit butter.) In a 2-quart microwave-safe casserole, combine green pepper, onion, and sausage. Microwave, covered, HIGH, 5 minutes, stirring once. Add tomatoes. Combine cornstarch, ginger, vinegar, soy sauce, and preserves. Stir into sausage mixture. Microwave, covered, HIGH, 3 to 5 minutes or until sauce thickens, stirring once. Add pineapple chunks and allow to stand, covered, 5 minutes.

SAUSAGE PARTY LOAF

Makes 8 servings

1 lb loaf unsliced white bread
1 lb Hillshire Farm Beef Smoked Sausage, cut into 8 equal pieces
8 slices Swiss cheese (4-inch squares)
Spread: ¼ cup mayonnaise, ½ cup soft butter, 2 Tb parsley flakes, 2 Tb chopped chives, 2 tsp dry mustard, ½ tsp garlic powder

Trim all except bottom crust from loaf of bread. Make 8 slashes in loaf, cutting almost through. Place loaf on lightly greased baking sheet. Combine ingredients for spread and use all but ¼ cup between slices. Fill openings with 1 sausage piece, partially split lengthwise, and 1 cheese slice. Spread remaining butter mixture on top and sides of loaf. Tie loaf with string to hold it together. Bake at 350° for 35 minutes or until cheese melts and loaf is golden brown. For 8 sandwiches, remove string and slice loaf again, this time between original slashes.

MICROWAVE: Trim all except bottom crust from loaf of bread. Make 8 slashes in loaf, cutting almost through. Place sausage pieces, partially split lengthwise, on a microwave roasting rack or waxed paper. Prepare spread and use all but ¼ cup between slices. Fill openings with 1 sausage piece and 1 cheese slice. Spread the remaining butter mixture on top and sides of loaf. Tie loaf with string to hold it together. Microwave, uncovered, MEDIUM, 4 minutes, or HIGH, 2 minutes or until cheese melts and bread is warm to touch. Allow to stand 3 to 5 minutes before removing the string. Follow conventional serving directions.
NOTE: Since this does not brown in the microwave oven, you may prefer to leave the crust on the bread.

ITALIAN CASSEROLE

Makes 6 servings

1 lb Hillshire Farm Beef Smoked Sausage
2 16-oz jars Italian cooking sauce
½ tsp oregano
½ tsp basil
¼ tsp garlic powder
1 10-oz package noodles, cooked and drained
½ cup grated Romano cheese
1 8-oz can mushroom stems and pieces, drained
1 cup (4 oz) grated mozzarella cheese

Cut sausage into ½-inch slices and cross-cut to quarter. Combine sausage, cooking sauce, oregano, basil, and garlic. Simmer, uncovered, for 10 minutes. Place layer of sauce on the bottom of a 2 to 3 quart casserole. Then layer half of the noodles, Romano cheese, and mushrooms. Repeat layers. Top with mozzarella cheese. Bake at 350° for 15 minutes or until heated through.

MICROWAVE: Cut sausage into ½-inch slices and cross-cut to quarter. Combine sausage, cooking sauce, oregano, basil, and garlic. Microwave, uncovered, HIGH, 5 minutes. Place one-third of the sauce on the bottom of a 2- to 3-quart glass casserole. Add half of the noodles, Romano cheese, and mushrooms. Repeat layers. Top with remaining one-third sauce. Microwave, covered, HIGH, 12 to 15 minutes or until hot and bubbly. Top with the mozzarella cheese. Allow to stand covered, 3 to 5 minutes before serving.

SAUSAGE STEAMED IN BEER

Makes 4 servings

1 12-oz bottle or can of beer
1 large onion, thinly sliced
1 lb Hillshire Farm Beef Smoked Sausage cut into 4 equal lengths
4 sandwich buns

Blend beer and onions in saucepan and bring to a boil. Add sausage. Reduce heat and simmer, covered, 10 minutes. Sausage may then be browned on charcoal grill for 3 to 4 minutes, if desired. Serve sausage on buns topped with steamed onions and your favorite condiments.

SPICY SAUSAGE KEBABS

Makes 8 kebabs

⅓ cup honey
¼ cup spicy brown mustard
¼ cup vegetable oil
1 Tb soy sauce
2 cloves garlic, minced
1 tsp ground ginger
1½ lb Hillshire Farm Smoked Sausage Links (any variety) cut into 24 1-inch pieces
2 medium green peppers (1 red if available), cut into bite-sized pieces
8 pearl onions (or small onion wedges)
8 mushroom caps
1 medium zucchini, cut into 1-inch pieces

Prepare marinade by combining honey, mustard, oil, soy sauce, garlic, and ginger; blend thoroughly. Add sausage and vegetable pieces and stir. Marinate 1 hour or more, stirring occasionally. Assemble skewers by alternating sausage and vegetables as desired. Grill or broil 4 minutes on each side, basting with marinade if desired.

DUCHESS KIELBASA

Makes 6 servings

1½ lb Hillshire Farm Polska Kielbasa or Original Smoked Sausage Links
12 thin slices tomato
3 to 4 dill pickles, sliced lengthwise
1 cup (4 oz) shredded Cheddar cheese
4 servings instant mashed potatoes
1 egg, slightly beaten*
paprika
crumbled bacon (optional)

Slit sausage lengthwise to form a pocket. Stuff each sausage piece with 2 folded slices tomato and 2 slices dill pickle. Sprinkle with Cheddar cheese. Prepare mashed potatoes according to package directions. Place several mounds on each sausage piece. Brush with egg, and sprinkle with paprika. Bake at 350° for 10 minutes or until sausage is heated through and potatoes are golden brown. Garnish with crumbled bacon if desired.

MICROWAVE: (*Omit egg.) Slit sausage lengthwise to form a pocket. Place sausage pieces in square or oblong glass baking dish. Stuff each piece with 2 folded slices tomato and 2 slices dill pickle. Sprinkle with Cheddar cheese. Prepare mashed potatoes according to package directions. Place several mounds on each sausage piece. Sprinkle with paprika (omit brushing with egg). Microwave, uncovered, HIGH, 5 minutes or until sausage is heated through. Garnish with crumbled bacon if desired.

THE BEST OF CHEDDARWURST

Hillshire Farm CheddarWurst Links
Assorted breads:
dark rye, toasted
light rye, toasted
English muffin halves, toasted
Assorted toppings:
pizza sauce and Cheddar cheese
pizza sauce and mozzarella cheese
sauerkraut and Swiss cheese

Spread 1 Tb pizza sauce or 2 Tb sauerkraut on assorted breads. Top with CheddarWurst, split lengthwise or thinly sliced. Cover with Cheddar, mozzarella, or Swiss cheese. Place on cookie sheet and bake at 350° for 10 minutes or until hot and bubbly.

MICROWAVE: Spread 1 Tb pizza sauce or 2 Tb sauerkraut on assorted breads. Top with CheddarWurst, split lengthwise or thinly sliced. Cover with Cheddar, mozzarella, or Swiss cheese. Microwave 1 sandwich on a rack or paper towel, uncovered, HIGH, 30 to 45 seconds (or 4 sandwiches, 1½ to 3 minutes) or until hot and bubbly.

CONTINENTAL SAUSAGE SAMPLER

Hillshire Farm Smoked Sausage Links (any variety)
grated Swiss cheese
sauerkraut or pizza sauce
bacon slices

Cut sausage into 4-inch pieces. Split lengthwise, ¾ through. Fill each sausage piece with mixture of 2 Tb grated Swiss cheese and 1 Tb of either sauerkraut or pizza sauce. Wrap with bacon slice. Secure with a toothpick. Grill or broil (4 inches from heat) until bacon is done, turning often.

MICROWAVE: Place bacon on paper towels and microwave 30 seconds per slice. Assemble as above. Place on microwave-safe roasting rack or paper towels. Microwave, 1 lb sausage, covered with paper towel, HIGH, 3 to 5 minutes or until bacon is crisp and sausage is hot, turning over once.

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Hillshire Farm Sausage (any variety)
sautéed green peppers and onions
prepared stuffing mix
grated Cheddar cheese
seasoned mashed potatoes

Heat 4-inch lengths of sausage 8 minutes at low simmer or split lengthwise to grill, broil, or pan fry. Stuff with one of the suggested ingredients.

MICROWAVE: Microwave sausage, in covered dish, HIGH, 3 minutes per pound. Assemble as above.

Recipes

SAUSAGE OLÉ

Makes 6 servings

1½ lb Hillshire Farm Skinless Smoked Sausage, chopped
½ cup chopped onion
2 8-oz cans tomato sauce
½ tsp oregano
1 15-oz can kidney beans, drained (optional)
1 8-oz package tortilla chips, crushed
2 cups (8 oz) shredded Cheddar or Monterey Jack cheese
sour cream, shredded lettuce, and sliced ripe olives (optional)

Lightly brown sausage and onion in a large skillet. Add tomato sauce, oregano, and kidney beans. Simmer 5 minutes. Place ⅔ of the crushed tortilla chips in the bottom of a 2-quart buttered baking dish. Layer half the cheese over chips. Pour sausage mixture over cheese. Layer on remaining chips and remaining cheese. Bake at 350° for 10 to 15 minutes or until heated through. Top with sour cream, shredded lettuce, and sliced ripe olives, if desired.

MICROWAVE: In a 2-quart casserole combine sausage with onion and microwave, uncovered, HIGH, 3 minutes; drain. Add tomato sauce, oregano, and kidney beans. Microwave, covered, HIGH, 4 to 5 minutes or until bubbly, stirring once. Assemble as above but reserve top layer of cheese. Microwave, covered, HIGH, 5 to 7 minutes or until hot. Sprinkle with cheese and allow to stand, covered, 3 to 5 minutes before serving.

OKTOBERFEST PIZZA

Makes 2 to 4 servings

1 6-oz pouch pizza crust mix
½ lb sauerkraut, drained
1 lb Hillshire Farm Skinless Smoked Sausage, sliced
4 oz (1 cup) grated (or cut into strips) Swiss cheese
Miscellaneous pizza toppings such as green pepper, chopped onion, mushrooms, etc. (optional)

Prepare pizza mix according to package directions. Grease fingers well. Spread dough into a 10-inch by 14-inch rectangle on a greased cookie sheet or spread to edge of a 12- to 14-inch pizza pan. Pinch up edges. Spread sauerkraut over dough. Arrange sausage slices and any miscellaneous toppings over sauerkraut. Top with cheese. Bake 16 to 20 minutes at 425° or until crust is golden brown.

NOTE: Pizza dough may be divided in half to form two 6-inch pizzas.

MINIKEBABS

Hillshire Farm Skinless Smoked Sausage
chunked green pepper
water chestnuts
onion wedges or pearl onions
cherry tomatoes
mushrooms
sliced zucchini
pineapple chunks

BASTING SAUCES:
teriyaki sauce
barbecue sauce
orange marmalade spiced with dry mustard

Cut sausage into bite-sized pieces. Using small skewers, alternate sausage pieces with any of the kebab ingredients. Marinate and/or baste with one of the sauces. Broil or grill, turning skewers over and basting as the meat browns.

MICROWAVE: Prepare as above, using wooden skewers. Place kebabs on microwave-safe roasting rack. If using 1 lb of sausage plus ingredients, microwave, uncovered, HIGH, 4 to 6 minutes or until hot, turning skewers over and basting once.

MINIREUBENS

party rye bread slices
prepared mustard
Hillshire Farm Skinless Smoked Sausage (¼-inch slices)
sauerkraut, drained
Swiss cheese slices, cut to fit bread
dill pickle slices (chips)
toothpicks

Spread each slice of party rye with mustard. Top with 2 slices sausage, 1 teaspoon sauerkraut, 1 slice Swiss cheese, and 1 dill pickle slice. Secure with a toothpick. Bake at 450° for 10 minutes, or microwave until heated throughout.

POLSKA KIELBASA PITAS

Makes 8 pocket sandwiches

2 Tb butter or margarine
1 cup chopped onion
1 green pepper, cut into thin strips
1 to 1½ lb Hillshire Farm Skinless Polska Kielbasa, cut into ¼-inch slices
2 cups sauerkraut, drained
2 Tb prepared mustard
1 cup sour cream
4 individual pita breads, cut in half

In a saucepan, sauté onion and green pepper in butter. Mix in Polska Kielbasa slices and sauerkraut and heat through. Combine mustard and sour cream and stir into the mixture. Warm over low heat until mixture is hot but not boiling. Fill pita breads with kielbasa-sauerkraut mixture.

MICROWAVE: In a 2-quart casserole, combine onion, green pepper, and butter. Microwave, covered, HIGH 4 to 5 minutes or until limp. Stir in Polska Kielbasa slices and sauerkraut. Microwave, covered, HIGH, 5 to 7 minutes or until hot, stirring once. Combine sour cream and mustard and stir into kielbasa-sauerkraut mixture. Allow to stand, covered, 3 to 4 minutes before filling pita bread pockets.

Polska Kielbasa

Recipes

GERMAN SAUSAGE SKILLET

Makes 6 servings

6 slices bacon
1 medium (about 2 pounds) firm head green cabbage, cut into 6 wedges and cored
1 medium onion, chopped
2 Tb sugar
¼ cup water
1 tsp minced garlic
1 tsp seasoned salt
½ tsp crushed red pepper (optional)
2 tsp caraway seed
1 lb Hillshire Farm Polska Kielbasa, cut into 6 pieces

In a large skillet, fry bacon until crisp. Remove bacon. Add the following ingredients to the drippings: cabbage, onion, sugar, water, and spices. Cook, covered, over medium heat, 10 to 15 minutes, stirring several times. Add Polska Kielbasa. Return cover and continue to cook 10 to 15 minutes or until the sausage is heated. Top with reserved bacon, crumbled.

MICROWAVE: Place bacon in a 2-quart glass baking dish. Microwave, covered with a paper towel, HIGH, 5 to 6 minutes or until crisp. Remove bacon and drain. Stir the following ingredients into the drippings: onion, sugar, water, and spices. Add cabbage wedges. Microwave, covered, HIGH, 8 minutes. Move cabbage wedges to the side of the dish. Place sausage in the center. Microwave, covered, HIGH, 5 to 10 minutes or until sausage is hot and cabbage is tender. Top with reserved bacon, crumbled.

OKTOBERFEST SAUSAGE

Makes 6 servings

1 to 2 lbs Hillshire Farm Polska Kielbasa, cut into 4-inch lengths
1 tsp butter or margarine
1 medium onion, cut into wedges
2 16-oz cans sauerkraut
1 cup apple juice
2 medium apples, cut into wedges
4 to 6 medium potatoes, cut in half
salt and pepper

Brown sausage in butter in a 1½-quart Dutch oven or large casserole. Arrange onion, sauerkraut, apples, and potatoes around sausage. Top with apple juice; salt and pepper to taste. Cover tightly and simmer over low heat, stirring once, for 30 to 40 minutes or until potatoes test done with a fork. Garnish with parsley as desired.

SMOKED SAUSAGE AND RICE SAUTÉ

Makes 4 to 6 servings

1 to 1½ lb Hillshire Farm Polska Kielbasa
2 Tb butter or margarine, divided
¾ cup onion wedges
1½ cups green pepper slices
½ cup red pepper slices (optional)
1 small package (approx. 6 to 7¼ oz) pilaf rice and pasta mix or seasoned long grain and wild rice
water (according to rice package specifications)

Slice sausage into 3-inch sections and brown in a large frying pan with 1 Tb butter; remove from pan. Add onions and peppers; saute until tender; remove from pan. Melt remaining 1 Tb butter in skillet; add rice and saute until golden in color. Stir in water (amount according to rice package instructions) and contents of flavor packet. Heat to boiling; cover, reduce heat and simmer until all water is absorbed, about 20 to 25 minutes, returning sausage and pepper mixture to pan during last 5 minutes.

SAUSAGE SKEWERS OLÉ

Makes 8 kebabs

¼ cup spicy brown mustard
¼ cup catsup
½ envelope taco seasoning mix (about 2 Tb)
2 Tb water
2 Tb vegetable oil
1½ lb Hillshire Farm Polska Kielbasa, cut into 24 1-inch pieces
1 16-oz can whole new potatoes, drained
2 medium green peppers, cut into bite-sized pieces
8 cherry tomatoes

Prepare basting sauce by combining mustard, catsup, taco seasoning, water, and cooking oil in a small bowl. Assemble skewers by alternating sausage with vegetables. Brush with basting sauce. Grill or broil 4 minutes on each side, basting frequently with glaze.

MARDI GRAS KARNIVAL CASSEROLE

Makes 6 servings

1 cup chopped red onions
1 Tb butter or margarine
1 32-oz can sauerkraut, drained
8 1-oz slices American cheese
1 lb Hillshire Farm Polska Kielbasa, cut into 6 equal portions

Sauté onion in butter. Add sauerkraut; mix lightly. Layer half of sauerkraut mixture in a 10-inch by 6-inch baking dish. Top with 6 cheese slices. Cover with remaining sauerkraut mixture. Place sausage on top of sauerkraut mixture to form a ring. Bake at 350° for 20 minutes or until thoroughly heated. Top with remaining cheese slices. Continue baking until cheese melts.

Recipes

SAUSAGE AND VEGETABLES ALFRESCO

Makes 4 to 6 servings

3 Tb olive oil or butter
¼ cup chopped onion
¼ cup chopped green pepper
½ lb fresh mushrooms, sliced
2 cups broccoli florets, chopped asparagus, sliced zucchini, or green peas
1 Tb chopped pimiento
¼ tsp garlic powder
1 tsp oregano
1 lb Hillshire Farm Original Smoked Sausage, cut into bite-sized pieces
¾ cup grated Parmesan cheese
salt
pepper
cooked and buttered pasta

Stir-fry onion, green pepper, mushrooms, green vegetables, pimiento, and seasonings in oil over medium-high heat until crisp-tender (about 4 minutes). Add sausage and cook over medium heat until sausage is heated through, about 5 minutes, stirring often. Mix in ½ cup cheese and salt and pepper to taste. Serve over buttered pasta. Sprinkle with remaining ¼ cup cheese.

MICROWAVE: Combine olive oil, onions, and green pepper in a large glass bowl or casserole. Microwave, uncovered, HIGH, 3 minutes stirring once. Add mushrooms, green vegetables, pimiento, garlic, oregano, and sausage. Microwave, uncovered, HIGH, 3 to 5 minutes or until hot and crisp-tender, stirring once. Stir in ½ cup of cheese and salt and pepper to taste. Serve over buttered pasta. Sprinkle with remaining ¼ cup cheese.

COUNTRY CASSEROLE

Makes 4 to 6 servings

6 slices bacon
4 potatoes, thinly sliced
1 bunch broccoli, trimmed and sliced
3 carrots, sliced
½ cup celery, sliced
1 medium onion, chopped
1 lb Hillshire Farm Original Smoked Sausage, cut into 6 equal portions
salt
pepper

In heavy skillet, fry bacon until crisp. Remove bacon. Add sliced potatoes, broccoli, carrots, celery, and onion to bacon drippings. Fry over medium heat. Salt and pepper to taste. When vegetables are tender, place smoked sausage on top. Heat, covered, for 12 minutes or until sausage is thoroughly heated. Top with reserved bacon, crumbled.

MACARONI AND SAUSAGE SALAD

Makes 6 to 8 servings

2 cups uncooked macaroni
1 lb Hillshire Farm Original Smoked Sausage, cut into ½-inch slices
1 lb can (2 cups) kidney beans, drained
1 medium red onion, chopped
1 green pepper, chopped
3 hard cooked eggs, chopped
2 Tb chopped parsley
½ cup vegetable oil
3 Tb wine vinegar
½ tsp salt
¼ tsp pepper
⅛ tsp garlic powder
⅛ tsp oregano

Prepare macaroni according to package directions for salad use. Drain. Combine macaroni, smoked sausage, kidney beans, onions, green pepper, eggs, and parsley. Blend oil, vinegar, salt, pepper, garlic powder, and oregano. Toss macaroni mixture with dressing. Chill.

MEXICAN CHEF SALAD

Makes 4 to 6 servings

1 lb Hillshire Farm Original Smoked Sausage cut into bite-sized pieces
1 15-oz can kidney beans, drained
1 tsp chili powder
½ tsp cumin
1 head lettuce, torn into pieces
1 red onion, sliced into rings or strips
1 green pepper, cut into rings or strips
4 tomatoes, cut into chunks
½ lb Cheddar cheese, grated
2 avocados, sliced
4 stalks celery, sliced
1 8-oz bottle French or Ranch dressing
½ tsp hot pepper sauce
1 8-oz package taco chips, crushed coarsely

Brown smoked sausage in skillet. Add beans, chili powder, and cumin and cook 10 to 15 minutes or until thoroughly heated, stirring often. Toss together lettuce, green pepper, tomatoes, cheese, avocado, and celery with the dressing and hot pepper sauce. Add taco chips. Mix in hot sausage/bean mixture and serve immediately.

EASY SAUSAGE BRUNCH

Makes 4 to 6 servings

1 cup (4 oz) grated cheese, any variety
1 cup heavy cream
¼ tsp salt
dash pepper
¾ tsp dry mustard
½ lb Hillshire Farm Original Smoked Sausage, chopped
¼ cup chopped green pepper
6 eggs

Spread cheese over bottom of buttered 8-by 8-inch baking dish. Mix cream with salt, pepper, and dry mustard. Pour half of cream over cheese. In small bowl mix eggs with sausage and green pepper; pour over cheese and cream mixture in pan. Top with remaining cream mixture. Bake at 350° for 45 minutes or until eggs are set.

Hillshire Farm
Beef w/ Cheddar
Polska Kielbasa
Smoked Sausage
Beef
Polska Kielbasa
EASY OPEN